



BREAKFAST

Breakfast Burrito

*Cheesy Scrambled Eggs with Bacon or Sausage,
Breakfast Potatoes, Choice of Side. \$9*

(Add Avocado, Spinach or Mushrooms - \$2)

Avo Toast

Crushed Avocado, Olive Oil, Sea Salt,

**Sunny Side Up Egg, Choice of Side. \$10*

*Two Egg Breakfast

Two Eggs Any Style, Choice of Two Sides. \$10

(Extra Egg - \$1)

Homemade Waffle

*Choose Two: Chocolate Sauce, Caramel,
Berry Sauce, or Whipped Cream. \$10*

Buttermilk Pancakes

*(3) Buttermilk Pancakes, Butter, Maple Syrup,
Berries or Bananas, Choice of Side. \$10*

Create Your Omelet

*Choose From: Bacon, Sausage, Ham, Onions, Peppers, Tomatoes,
Mushrooms, Spinach, Cheese, Choice of Side \$11*

*****Egg Whites Upon Request*****

SIDES - \$1.50

*Applewood Bacon, Country Sausage, Seasonal Fruit,
Granola Parfait, Breakfast Potatoes, House Baked Biscuit,
Cheese Grits*

18% Gratuity Added to All Transactions.

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs
or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.**



BAR BITES

SERVED ALL DAY

Mini Corn Dogs
w/ Ketchup & Mustard. **\$8**

Hand Dipped Chicken Tenders
(Gluten-Free Option Available)
Choice of Ranch, Bleu Cheese, or Honey Mustard. **\$9**

Chicken or *Steak Nachos
Cheddar, Mozzarella, Lettuce, Tomatoes, Green Onions,
Jalapeños, Sour Cream & Salsa. **\$9**
(*Sub Shrimp - Add \$3)

Chicken or Steak Quesadilla
Flour Tortilla, Roasted Peppers & Onions, Cheddar,
Salsa, Sour Cream. **\$10 (*Sub Shrimp - Add \$3)**

House Smoked Chicken Wings
(8) Smoked, Deep Fried & Tossed in Shucking Hot Spice,
Bleu Cheese, Ranch, Celery, Carrots. **\$11**

8" FLATBREAD | MEDIUM 8" PIZZA LARGE 14" PIZZA

Cheese - \$10/\$11/\$14
Tomato Sauce, Mozzarella Cheese.

Pepperoni - \$10/\$12/\$15
Tomato Sauce, Pepperoni, Mozzarella Cheese.

Supreme - \$10/\$12/\$16
Tomato Sauce, Pepperoni, Sausage, Olives, Onions, Peppers,
Roasted Tomatoes, Mushrooms, Mozzarella Cheese.

Cheese (12" Gluten Free Cauliflower Crust) - \$16
Tomato Sauce, Mozzarella Cheese.

Build Your Own Pie - \$10/\$12/\$16

Choice of Sauce: BBQ, Tomato, Alfredo

Toppings (up to 4): Jalapeños, Pineapple, Fresh Mozzarella,
Parmesan, Ricotta, Roasted Tomatoes, Onions, Peppers, Mushrooms,
Black Olives, Bacon, Chicken, Pepperoni, Sausage, Ham

*** Flatbreads Can Be Prepared Gluten Free ***

*** Can Substitute Olive Oil for Sauce ***

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LUNCH



BUILD YOUR OWN BUDDHA BOWL - \$12

Base - Mixed Greens, Romaine, Arugula, Spinach, Kale.

Proteins - Chicken, *Shrimp, *Salmon, *Steak, *Egg, *Tuna, Ham.

Pick Four - Grains, Broccoli, Soy Mushrooms, Carrots, Cranberries, Apples, Quinoa, Cucumber, Tomato, Roasted Corn.

* Choose your dressing.

LIGHTER FARE

Grove Garden Sauté

Sautéed Seasonal Vegetables and Mushrooms.

Add Protein for Additional Price. **\$10**

*Ahi Tuna Poke Tostada

Corn Tostada, Red Cabbage, Avocado, Togarashi, Spicy Aioli. **\$13**

SOUPS

Soup of the Day

Please ask your server. **Cup \$6 | Bowl \$8**

SANDWICHES

Choose 1 Side

Chicken Salad Croissant

Avocado, Mixed Greens. **\$12**

Pastrami Reuben

Hoagie Bun, Beef Brisket, Swiss Cheese, Russian Slaw, Spicy Mustard. **\$13**

The Southerner

Texas Toast, Fried Chicken, Lettuce, Tomato, Sweet Pickles, Spicy Aioli, Pepper Jack Cheese. **\$13**

*The Grove Burger

Potato Bun, Lettuce, Tomato, Onion, Sweet Pickles, American Cheese. **\$14 (Add Avocado or Fried Egg - \$1)**

*Turkey Burger also available.

SALADS

Little Lunch Chop

Arcadian Greens, Cucumbers, Cherry Tomatoes, Red Onion, Diced Carrots, Smoked Bacon. **\$9**

Caesar

Chopped Romaine, Grated Parmesan, Brioche Croutons, Chopped Egg, Caesar Dressing. **\$10**

Spring is Near

Kale & Spinach, Humboldt Fog Cheese, Sliced Pear, Spiced Macadamia, Cranberries, Balsamic Vinaigrette. **\$13**

**Add: Chicken \$4 | *Steak \$5 | *Salmon \$6
*Shrimp \$6 | *Ahi Tuna \$6**

Dressings: Buttermilk Ranch, Bleu Cheese, Honey Mustard, Caesar, Russian, Italian, Balsamic Vinaigrette, Roasted Red Pepper Vinaigrette, Truffle Vinaigrette

SIDES

*Cup of Soup, Fruit & Berries, Side Salad, French Fries,
Sweet Potato Fries, Housemade Chips.*

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DINNER



LIGHTER FARE

Deviled Eggs

Apricot Mostarda & Brown Sugar Bacon. **\$11**

Bang Bang Shrimp

Deep Fried Shrimp tossed in a Creamy Chili Sauce,
Bourbon Smoked Togarashi & Romaine Lettuce
Wraps. **\$11**

Charcuterie Board

*Assorted Cheeses, Fruits, House Salami,
Crackers. **\$15**

SOUPS

Soup of the Day

Please ask your server.

Cup \$6 | Bowl \$8

ENTRÉES

*Blackened Wagyu Ribeye

Choice of One Side & One Sauce
10oz. **\$55**

Braised Short Rib

Garlic Mashed Potatoes, Heirloom Carrots
& Braising Jus. **\$26**

SALADS

Chopped Salad

Romaine, Kale, Heirloom Tomatoes, Masala Chickpeas,
Red Peppers, Sunflower Seeds, Roasted Red Pepper
Vinaigrette. **\$11**

Baby Arugula

Honey Crisp Apples, Bourbon Brown Walnuts,
Parmesan, Brioche Croutons, Truffle Vinaigrette. **\$12**

Add: Chicken \$4 | *Steak \$5 | *Salmon \$6
***Shrimp \$6 | *Ahi Tuna \$6**

Dressings: Buttermilk Ranch, Bleu Cheese, Honey
Mustard, Caesar, Russian, Italian, Balsamic
Vinaigrette, Roasted Red Pepper Vinaigrette,
Truffle Vinaigrette

*Pan Seared Salmon

Choice of One Side & One Sauce
7oz. **\$20**

Jerusalem Chicken

Baked Chicken w/ Butternut Squash
Rice Pilaf & Broccolini. **\$18**

SIDES - (Add a Side-\$6)

Garlic Mashed Potatoes

Heirloom Carrots w/ Smoked Honey

Vegetable & Herb Risotto

Loaded Baked Potato

Asparagus w/ Saba Italian Vinegar

Garlic Butter Broccoli

SAUCES

Wild Mushroom, Herb Demi, Lemon Butter, Steak Butter

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DESSERTS

ALL DESSERTS - \$10

Oven Baked Cookie à la Mode

*Chocolate Chip Cookie Baked
in a Skillet with Vanilla Gelato.*

Gluten Free Chocolate Cake

with Chocolate Buttercream.

Carrot Cake

Caramel Buttercream, Caramel Sauce.

Banana Pudding

Katie's Spin on a Southern Favorite.

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KIDS MENU

Enjoy our menu every day!

Chicken Quesadilla

*Flour Tortilla, Mozzarella, Cheddar,
Choice of Side. **\$6.99***

Grilled Ham & Cheese

*American Cheese, Texas Toast,
Choice of Side. **\$6.99***

(Add Avocado or Tomatoes - \$1)

Grove Kids Pasta

*Choice of Chicken Alfredo, Marinara & Cheese
or Butter & Cheese. **\$6.99***

Homestyle Chicken Tenders

*Choice of Side. **\$7.99***

Chicken Teriyaki Bowl

*Steamed Rice & Broccoli. **\$7.99***

Filet 4oz.

*Mashed Potatoes & Cauliflower. **\$8.99***

SIDES

French Fries

Sweet Potato Waffle Fries

Fruits and Berries

Side Salad with Ranch

Chips